

Babak Ghanbarzadeh

List of Publications by Year in descending order

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154
papers

8,784
citations

31902

53
h-index

53109

85
g-index

155
all docs

155
docs citations

155
times ranked

7968
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving the barrier and mechanical properties of corn starch-based edible films: Effect of citric acid and carboxymethyl cellulose. <i>Industrial Crops and Products</i> , 2011, 33, 229-235.	2.5	353
2	Physicochemical properties of starch-“CMC” nanoclay biodegradable films. <i>International Journal of Biological Macromolecules</i> , 2010, 46, 1-5.	3.6	323
3	Physical properties of edible modified starch/carboxymethyl cellulose films. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 697-702.	2.7	297
4	Development and evaluation of chitosan based active nanocomposite films containing bacterial cellulose nanocrystals and silver nanoparticles. <i>Food Hydrocolloids</i> , 2018, 84, 414-423.	5.6	289
5	Cinnamon and ginger essential oils to improve antifungal, physical and mechanical properties of chitosan-carboxymethyl cellulose films. <i>Food Hydrocolloids</i> , 2017, 70, 36-45.	5.6	234
6	Novel active packaging based on carboxymethyl cellulose-chitosan-ZnO NPs nanocomposite for increasing the shelf life of bread. <i>Food Packaging and Shelf Life</i> , 2017, 11, 106-114.	3.3	188
7	Modification of physicochemical and thermal properties of starch films by incorporation of TiO ₂ nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2016, 89, 256-264.	3.6	186
8	Physical properties of edible emulsified films based on carboxymethyl cellulose and oleic acid. <i>International Journal of Biological Macromolecules</i> , 2011, 48, 44-49.	3.6	180
9	Evaluation of the photocatalytic antimicrobial effects of a TiO ₂ nanocomposite food packaging film by <i>in vitro</i> and <i>in vivo</i> tests. <i>LWT - Food Science and Technology</i> , 2013, 50, 702-706.	2.5	155
10	Chitosan biomaterials application in dentistry. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 956-974.	3.6	143
11	Nanostructured Materials Utilized in Biopolymer-based Plastics for Food Packaging Applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1699-1723.	5.4	133
12	Physicochemical and antifungal properties of bio-nanocomposite film based on gelatin-chitin nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2017, 97, 373-381.	3.6	131
13	Preparation and characterization of active emulsified films based on chitosan-carboxymethyl cellulose containing zinc oxide nano particles. <i>International Journal of Biological Macromolecules</i> , 2017, 99, 530-538.	3.6	127
14	Effect of plasticizing sugars on water vapor permeability, surface energy and microstructure properties of zein films. <i>LWT - Food Science and Technology</i> , 2007, 40, 1191-1197.	2.5	121
15	Development and characterization of biocomposite films made from kefir, carboxymethyl cellulose and <i>Satureja Khuzestanica</i> essential oil. <i>Food Chemistry</i> , 2019, 289, 443-452.	4.2	117
16	Biodegradable biocomposite films based on whey protein and zein: Barrier, mechanical properties and AFM analysis. <i>International Journal of Biological Macromolecules</i> , 2008, 43, 209-215.	3.6	116
17	Protection of foods against oxidative deterioration using edible films and coatings: A review. <i>Food Bioscience</i> , 2019, 32, 100451.	2.0	115
18	Synergistic reinforcing effect of TiO ₂ and montmorillonite on potato starch nanocomposite films: Thermal, mechanical and barrier properties. <i>Carbohydrate Polymers</i> , 2016, 152, 253-262.	5.1	114

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19	Chitin/silk fibroin/TiO ₂ bio-nanocomposite as a biocompatible wound dressing bandage with strong antimicrobial activity. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 966-976.	3.6	113
20	Physico-mechanical and antimicrobial properties of tragacanth/hydroxypropyl methylcellulose/beeswax edible films reinforced with silver nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 1103-1112.	3.6	113
21	Preparation and characterization of cellulose nanocrystals from bacterial cellulose produced in sugar beet molasses and cheese whey media. <i>International Journal of Biological Macromolecules</i> , 2019, 122, 280-288.	3.6	113
22	Physical properties of edible emulsified films based on pistachio globulin protein and fatty acids. <i>Journal of Food Engineering</i> , 2010, 100, 102-108.	2.7	109
23	Nano-phytosome as a potential food-grade delivery system. <i>Food Bioscience</i> , 2016, 15, 126-135.	2.0	109
24	Effect of corn oil on physical, thermal, and antifungal properties of gelatin-based nanocomposite films containing nano chitin. <i>LWT - Food Science and Technology</i> , 2017, 76, 33-39.	2.5	106
25	A new active nanocomposite film based on PLA/ZnO nanoparticle/essential oils for the preservation of refrigerated <i>Otolithes ruber</i> fillets. <i>Food Packaging and Shelf Life</i> , 2019, 19, 94-103.	3.3	104
26	Preparation of biocompatible and biodegradable silk fibroin/chitin/silver nanoparticles 3D scaffolds as a bandage for antimicrobial wound dressing. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 961-971.	3.6	103
27	Study of cellulose nanocrystal doped starch-polyvinyl alcohol nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 2065-2074.	3.6	95
28	Novel nanocomposites based on fatty acid modified cellulose nanofibers/poly(lactic acid): Morphological and physical properties. <i>Food Packaging and Shelf Life</i> , 2015, 5, 21-31.	3.3	94
29	Evaluation of antimicrobial and physical properties of edible film based on carboxymethyl cellulose containing potassium sorbate on some mycotoxigenic <i>Aspergillus</i> species in fresh pistachios. <i>LWT - Food Science and Technology</i> , 2011, 44, 1133-1138.	2.5	92
30	Antioxidant, Antimicrobial and Physicochemical Properties of Turmeric Extract-Loaded Nanostructured Lipid Carrier (NLC). <i>Colloids and Interface Science Communications</i> , 2018, 22, 18-24.	2.0	92
31	Starch/PVA Nanocomposite Film Incorporated with Cellulose Nanocrystals and MMT: A Comparative Study. <i>International Journal of Food Engineering</i> , 2016, 12, 37-48.	0.7	84
32	Food grade nanostructured lipid carrier for cardamom essential oil: Preparation, characterization and antimicrobial activity. <i>Journal of Functional Foods</i> , 2018, 40, 1-8.	1.6	84
33	Thermal and mechanical behavior of laminated protein films. <i>Journal of Food Engineering</i> , 2009, 90, 517-524.	2.7	83
34	Novel nanostructured lipid carriers as a promising food grade delivery system for rutin. <i>Journal of Functional Foods</i> , 2016, 26, 167-175.	1.6	80
35	Garlic essential oil nanophytosomes as a natural food preservative: Its application in yogurt as food model. <i>Colloids and Interface Science Communications</i> , 2019, 30, 100176.	2.0	79
36	Physicochemical, mechanical, optical, microstructural and antimicrobial properties of novel kefiran-carboxymethyl cellulose biocomposite films as influenced by copper oxide nanoparticles (CuONPs). <i>Food Packaging and Shelf Life</i> , 2018, 17, 196-204.	3.3	78

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37	Formulation of nanoliposomal vitamin d3 for potential application in beverage fortification. <i>Advanced Pharmaceutical Bulletin</i> , 2014, 4, 569-75.	0.6	74
38	Vitamin A palmitate-bearing nanoliposomes: Preparation and characterization. <i>Food Bioscience</i> , 2016, 13, 49-55.	2.0	73
39	Development of Gelatin Bionanocomposite Films Containing Chitin and ZnO Nanoparticles. <i>Food and Bioprocess Technology</i> , 2017, 10, 1441-1453.	2.6	73
40	Effect of plasticizing sugars on rheological and thermal properties of zein resins and mechanical properties of zein films. <i>Food Research International</i> , 2006, 39, 882-890.	2.9	72
41	Chitosan nanoparticles encapsulating lemongrass (<i>Cymbopogon commutatus</i>) essential oil: Physicochemical, structural, antimicrobial and in-vitro release properties. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 1084-1097.	3.6	71
42	Phosphatidylcholine-rutin complex as a potential nanocarrier for food applications. <i>Journal of Functional Foods</i> , 2017, 33, 134-141.	1.6	69
43	Pectin from sunflower by-product: Optimization of ultrasound-assisted extraction, characterization, and functional analysis. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 776-786.	3.6	69
44	Vitamin D3-Loaded Nanostructured Lipid Carriers as a Potential Approach for Fortifying Food Beverages; in Vitro and in Vivo Evaluation. <i>Advanced Pharmaceutical Bulletin</i> , 2017, 7, 61-71.	0.6	65
45	Active gelatin/cress seed gum-based films reinforced with chitosan nanoparticles encapsulating pomegranate peel extract: Preparation and characterization. <i>Food Hydrocolloids</i> , 2022, 129, 107620.	5.6	64
46	Chitosan Nanoparticles as a Promising Nanomaterial for Encapsulation of Pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	1.9	62
47	Encapsulation of Vitamin A Palmitate in Nanostructured Lipid Carrier (NLC)-Effect of Surfactant Concentration on the Formulation Properties. <i>Advanced Pharmaceutical Bulletin</i> , 2014, 4, 563-8.	0.6	61
48	Prediction of rheological properties of Iranian bread dough from chemical composition of wheat flour by using artificial neural networks. <i>Journal of Food Engineering</i> , 2007, 81, 728-734.	2.7	60
49	Formulation of food grade nanostructured lipid carrier (NLC) for potential applications in medicinal-functional foods. <i>Journal of Drug Delivery Science and Technology</i> , 2017, 39, 50-58.	1.4	59
50	Functional biocompatible nanocomposite films consisting of selenium and zinc oxide nanoparticles embedded in gelatin/cellulose nanofiber matrices. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 87-97.	3.6	59
51	Frying of Potato Strips Pretreated by Ultrasound-Assisted Air-Drying. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 583-592.	0.9	58
52	Physical properties of carboxymethyl cellulose based nano-biocomposites with Graphene nano-platelets. <i>International Journal of Biological Macromolecules</i> , 2016, 84, 16-23.	3.6	57
53	Nanostructured lipid carriers as a favorable delivery system for β -carotene. <i>Food Bioscience</i> , 2019, 27, 11-17.	2.0	57
54	The effects of gelatin-CMC films incorporated with chitin nanofiber and <i>Trachyspermum ammi</i> essential oil on the shelf life characteristics of refrigerated raw beef. <i>International Journal of Food Microbiology</i> , 2020, 318, 108493.	2.1	57

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55	Gentamicin induces efaA expression and biofilm formation in <i>Enterococcus faecalis</i> . <i>Microbial Pathogenesis</i> , 2016, 92, 30-35.	1.3	55
56	Survey of the Antibiofilm and Antimicrobial Effects of <i>Zingiber officinale</i> (in Vitro Study). <i>Jundishapur Journal of Microbiology</i> , 2016, 9, e30167.	0.2	54
57	The optimization of gelatin-CMC based active films containing chitin nanofiber and <i>Trachyspermum ammi</i> essential oil by response surface methodology. <i>Carbohydrate Polymers</i> , 2019, 208, 457-468.	5.1	53
58	Preparation and characterization of chitosan-coated nanostructured lipid carriers (CH-NLC) containing cinnamon essential oil for enriching milk and anti-oxidant activity. <i>LWT - Food Science and Technology</i> , 2020, 119, 108836.	2.5	52
59	Extraction, purification, physicochemical properties and antioxidant activity of a new polysaccharide from <i>Ocimum album</i> L. seed. <i>International Journal of Biological Macromolecules</i> , 2021, 180, 643-653.	3.6	52
60	Synthesis of clay@TiO ₂ nanocomposite thin films with barrier and photocatalytic properties for food packaging application. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	1.3	49
61	<i>Plantago major</i> seed gum based biodegradable films: Effects of various plant oils on microstructure and physicochemical properties of emulsified films. <i>Polymer Testing</i> , 2019, 77, 105868.	2.3	49
62	Ultrasound-assisted intensification of a hybrid intermittent microwave - hot air drying process of potato: Quality aspects and energy consumption. <i>Ultrasonics</i> , 2019, 96, 104-122.	2.1	48
63	Spread of Enterococcal Surface Protein in Antibiotic Resistant <i>Enterococcus faecium</i> and <i>Enterococcus faecalis</i> isolates from Urinary Tract Infections. <i>Open Microbiology Journal</i> , 2015, 9, 14-17.	0.2	48
64	Starch-based polyurethane/CuO nanocomposite foam: Antibacterial effects for infection control. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 1076-1082.	3.6	47
65	Phytosterols as the core or stabilizing agent in different nanocarriers. <i>Trends in Food Science and Technology</i> , 2020, 101, 73-88.	7.8	47
66	Shrinkage of Mirabelle Plum during Hot Air Drying as Influenced by Ultrasound-Assisted Osmotic Dehydration. <i>International Journal of Food Properties</i> , 2016, 19, 1093-1103.	1.3	45
67	Influence of simultaneous application of copper oxide nanoparticles and <i>Satureja Khuzestanica</i> essential oil on properties of kefiran@carboxymethyl cellulose films. <i>Polymer Testing</i> , 2019, 73, 377-388.	2.3	45
68	Polyvinyl alcohol/gelatin nanocomposite containing ZnO, TiO ₂ or ZnO/TiO ₂ nanoparticles doped on 4A zeolite: Microbial and sensory qualities of packaged white shrimp during refrigeration. <i>International Journal of Food Microbiology</i> , 2020, 312, 108375.	2.1	45
69	Effect of Ultrasound-Assisted Osmotic Dehydration Pretreatment on Drying Kinetics and Effective Moisture Diffusivity of Mirabelle Plum. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2710-2717.	0.9	44
70	The optimization of physico-mechanical properties of bionanocomposite films based on gluten/ carboxymethyl cellulose/ cellulose nanofiber using response surface methodology. <i>Polymer Testing</i> , 2019, 78, 105989.	2.3	44
71	Studies on glass transition temperature of mono and bilayer protein films plasticized by glycerol and olive oil. <i>Journal of Applied Polymer Science</i> , 2008, 109, 2848-2854.	1.3	42
72	Optimization of the nanocellulose based cryoprotective medium to enhance the viability of freeze dried <i>Lactobacillus plantarum</i> using response surface methodology. <i>LWT - Food Science and Technology</i> , 2015, 64, 326-332.	2.5	42

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73	Optimization of mechanical and color properties of polystyrene/nanoclay/nano ZnO based nanocomposite packaging sheet using response surface methodology. <i>Food Packaging and Shelf Life</i> , 2018, 17, 11-24.	3.3	42
74	Investigation of physicochemical properties of essential oil loaded nanoliposome for enrichment purposes. <i>LWT - Food Science and Technology</i> , 2019, 105, 282-289.	2.5	42
75	Turmeric extract loaded nanoliposome as a potential antioxidant and antimicrobial nanocarrier for food applications. <i>Food Bioscience</i> , 2019, 29, 110-117.	2.0	42
76	The antimicrobial bio-nanocomposite containing non-hydrolyzed cellulose nanofiber (CNF) and Miswak (<i>Salvadora persica</i> L.) extract. <i>Carbohydrate Polymers</i> , 2019, 214, 15-25.	5.1	42
77	Application of <i>Salvia multicaulis</i> essential oil-containing nanoemulsion against food-borne pathogens. <i>Food Bioscience</i> , 2017, 19, 128-133.	2.0	41
78	Study of mechanical properties, oxygen permeability and AFM topography of zein films plasticized by polyols. <i>Packaging Technology and Science</i> , 2007, 20, 155-163.	1.3	39
79	The effects of <i>Plantago major</i> seed gum on steady and dynamic oscillatory shear rheology of sunflower oil-in-water emulsions. <i>Journal of Texture Studies</i> , 2018, 49, 536-547.	1.1	39
80	Essential oils-loaded electrospun chitosan-poly(vinyl alcohol) nonwovens laminated on chitosan film as bilayer bioactive edible films. <i>LWT - Food Science and Technology</i> , 2021, 144, 111217.	2.5	39
81	Influence of foam thickness on production of lime juice powder during foam-mat drying: Experimental and numerical investigation. <i>Powder Technology</i> , 2018, 328, 470-484.	2.1	37
82	Fabrication and characterization of a titanium dioxide (TiO ₂) nanoparticles reinforced bio-nanocomposite containing Miswak (<i>Salvadora persica</i> L.) extract – the antimicrobial, thermo-physical and barrier properties. <i>International Journal of Nanomedicine</i> , 2019, Volume 14, 3439-3454.	3.3	36
83	Nanostructured lipid carriers: Promising delivery systems for encapsulation of food ingredients. <i>Journal of Agriculture and Food Research</i> , 2020, 2, 100084.	1.2	36
84	Improvement of citral antimicrobial activity by incorporation into nanostructured lipid carriers: A potential application in food stuffs as a natural preservative. <i>Research in Pharmaceutical Sciences</i> , 2017, 12, 409.	0.6	36
85	Heat and mass transfer enhancement during foam-mat drying process of lime juice: Impact of convective hot air temperature. <i>International Journal of Thermal Sciences</i> , 2019, 135, 30-43.	2.6	35
86	Essential oil-loaded nanostructured lipid carriers: The effects of liquid lipid type on the physicochemical properties in beverage models. <i>Food Bioscience</i> , 2020, 35, 100526.	2.0	35
87	Vitamin E Loaded Nanoliposomes: Effects of Gammaoryzanol, Polyethylene Glycol and Lauric Acid on Physicochemical Properties. <i>Colloids and Interface Science Communications</i> , 2018, 26, 1-6.	2.0	33
88	Use of gamma irradiation technology for modification of bacterial cellulose nanocrystals/chitosan nanocomposite film. <i>Carbohydrate Polymers</i> , 2021, 253, 117144.	5.1	33
89	Effects of different stabilizers on colloidal properties and encapsulation efficiency of vitamin D3 loaded nano-niosomes. <i>Journal of Drug Delivery Science and Technology</i> , 2021, 61, 101284.	1.4	33
90	Polyvinyl alcohol:starch:carboxymethyl cellulose containing sodium montmorillonite clay blends; mechanical properties and biodegradation behavior. <i>SpringerPlus</i> , 2013, 2, 376.	1.2	32

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91	Baicalin, a natural antimicrobial and anti-biofilm agent. <i>Journal of Herbal Medicine</i> , 2021, 27, 100432.	1.0	32
92	Heat and mass transfer modeling during foam-mat drying of lime juice as affected by different ovalbumin concentrations. <i>Journal of Food Engineering</i> , 2018, 238, 164-177.	2.7	31
93	Development of emulsion films based on bovine gelatin- ϵ -chitin- ϵ -ZnO for cake packaging. <i>Food Science and Nutrition</i> , 2020, 8, 1303-1312.	1.5	31
94	Effects of virgin olive oil and grape seed oil on physicochemical and antimicrobial properties of pectin-gelatin blend emulsified films. <i>International Journal of Biological Macromolecules</i> , 2021, 171, 262-274.	3.6	30
95	Development of a novel controlled-release nanocomposite based on poly(lactic acid) to increase the oxidative stability of soybean oil. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 1586-1597.	1.1	29
96	Improvement of lipase biochemical properties via a two-step immobilization method: Adsorption onto silicon dioxide nanoparticles and entrapment in a polyvinyl alcohol/alginate hydrogel. <i>Journal of Biotechnology</i> , 2020, 323, 189-202.	1.9	29
97	Characterization of bioactive peptides produced from green lentil (<i>Lens culinaris</i>) seed protein concentrate using Alcalase and Flavourzyme in single and sequential hydrolysis. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15932.	0.9	29
98	Influence of combined pretreatments on color parameters during convective drying of Mirabelle plum (<i>Prunus domestica</i> subsp. <i>syriaca</i>). <i>Heat and Mass Transfer</i> , 2017, 53, 2425-2433.	1.2	28
99	Effect of different parameters on orange oil nanoemulsion particle size: combination of low energy and high energy methods. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2501-2509.	1.6	28
100	Styrene monomer migration from polystyrene based food packaging nanocomposite: Effect of clay and ZnO nanoparticles. <i>Food and Chemical Toxicology</i> , 2019, 129, 77-86.	1.8	28
101	Kinetic release study of zinc from polylactic acid based nanocomposite into food simulants. <i>Polymer Testing</i> , 2019, 76, 254-260.	2.3	28
102	Design of a Thiosemicarbazide-Functionalized Calix[4]arene Ligand and Related Transition Metal Complexes: Synthesis, Characterization, and Biological Studies. <i>Frontiers in Chemistry</i> , 2019, 7, 663.	1.8	26
103	Generation of bioactive peptides from lentil protein: degree of hydrolysis, antioxidant activity, phenol content, ACE-inhibitory activity, molecular weight, sensory, and functional properties. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5021-5035.	1.6	26
104	A Novel Modified Starch/Carboxymethyl Cellulose/Montmorillonite Bionanocomposite Film: Structural and Physical Properties. <i>International Journal of Food Engineering</i> , 2013, 10, 121-130.	0.7	25
105	A Comprehensive Study on the Antimicrobial Properties of Resveratrol as an Alternative Therapy. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021, 2021, 1-15.	0.5	25
106	Physical properties and stability of quercetin loaded niosomes: Stabilizing effects of phytosterol and polyethylene glycol in orange juice model. <i>Journal of Food Engineering</i> , 2021, 296, 110463.	2.7	25
107	Antibacterial Properties of Aloe vera on Intracanal Medicaments against <i>Enterococcus faecalis</i> Biofilm at Different Stages of Development. <i>International Journal of Dentistry</i> , 2020, 2020, 1-6.	0.5	25
108	Heterogeneous modification of softwoods cellulose nanofibers with oleic acid: Effect of reaction time and oleic acid concentration. <i>Fibers and Polymers</i> , 2015, 16, 1715-1722.	1.1	24

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109	Effects of Pectin-CMC-Based Coating and Osmotic Dehydration Pretreatments on Microstructure and Texture of the Hot-Air Dried Quince Slices. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 260-269.	0.9	24
110	Comprehensive study of intrinsic viscosity, steady and oscillatory shear rheology of Barhang seed hydrocolloid in aqueous dispersions. <i>Journal of Food Process Engineering</i> , 2019, 42, e13047.	1.5	24
111	Momentum, heat and mass transfer enhancement during deep-fat frying process of potato strips: Influence of convective oil temperature. <i>International Journal of Thermal Sciences</i> , 2018, 134, 485-499.	2.6	23
112	The colloidal and release properties of cardamom oil encapsulated nanostructured lipid carrier. <i>Journal of Dispersion Science and Technology</i> , 2020, 42, 1-9.	1.3	22
113	The effect of Macro and Nano-emulsions of cinnamon essential oil on the properties of edible active films. <i>Food Science and Nutrition</i> , 2020, 8, 6568-6579.	1.5	22
114	Thymol, cardamom and <i>Lactobacillus plantarum</i> nanoparticles as a functional candy with high protection against <i>Streptococcus mutans</i> and tooth decay. <i>Microbial Pathogenesis</i> , 2020, 148, 104481.	1.3	21
115	Shelf Life Quality of Plum Fruits (<i>Prunus domestica</i> L.) Improves with Carboxymethylcellulose-based Edible Coating. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2019, 54, 505-510.	0.5	20
116	The hydrocolloid extracted from <i>Plantago major</i> seed: Effects on emulsifying and foaming properties. <i>Journal of Dispersion Science and Technology</i> , 2020, 41, 667-673.	1.3	19
117	Barhang (<i>Plantago major</i> L.) seed gum: Ultrasound-assisted extraction optimization, characterization, and biological activities. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14750.	0.9	19
118	Quercetin-loaded niosomal nanoparticles prepared by the thin-layer hydration method: Formulation development, colloidal stability, and structural properties. <i>LWT - Food Science and Technology</i> , 2021, 141, 110865.	2.5	18
119	3D computational simulation for the prediction of coupled momentum, heat and mass transfer during deep-fat frying of potato strips coated with different concentrations of alginate. <i>Journal of Food Engineering</i> , 2018, 235, 64-78.	2.7	17
120	Garlic essential oil-based nanoemulsion carrier: Release and stability kinetics of volatile components. <i>Food Science and Nutrition</i> , 2022, 10, 1613-1625.	1.5	17
121	Poly(lactic acid)-based bionanocomposites: effects of ZnO nanoparticles and essential oils on physicochemical properties. <i>Polymer Bulletin</i> , 2022, 79, 97-119.	1.7	16
122	Design, fabrication and characterization of pectin-coated gelatin nanoparticles as potential nano-carrier system. <i>Journal of Food Biochemistry</i> , 2019, 43, e12729.	1.2	15
123	Resveratrol entrapped food grade lipid nanocarriers as a potential antioxidant in a mayonnaise. <i>Food Bioscience</i> , 2021, 41, 101041.	2.0	15
124	Rheological Properties of Anghouzeh Gum. <i>International Journal of Food Engineering</i> , 2012, 8, .	0.7	14
125	A multivariable approach for intensification of foam-mat drying process: Empirical and three-dimensional numerical analyses. <i>Chemical Engineering and Processing: Process Intensification</i> , 2019, 135, 22-41.	1.8	14
126	Characterization and optimization of complex coacervation between soluble fraction of Persian gum and gelatin. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 607, 125436.	2.3	14

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127	Polysaccharide extracted from <i>Althaea officinalis</i> L. root: New studies of structural, rheological and antioxidant properties. <i>Carbohydrate Research</i> , 2021, 510, 108438.	1.1	14
128	Mechanochemical Activation of Carboxy Methyl Cellulose and Its Thermoplastic Polyvinyl Alcohol/Starch Biocomposites with Enhanced Physicochemical Properties. <i>International Journal of Biochemistry and Biophysics</i> , 2013, 1, 9-15.	0.5	14
129	A Critical Review on the Nutritional and Medicinal Profiles of Garlic (<i>Allium sativum</i> L.) Bioactive Compounds. <i>Food Reviews International</i> , 2023, 39, 6324-6361.	4.3	14
130	Influence of Ultrasound Intensification on the Continuous and Pulsed Microwave during Convective Drying of Apple. <i>International Journal of Fruit Science</i> , 2020, 20, S1751-S1764.	1.2	12
131	The emulsifying and foaming properties of Amuniacum gum (<i>Dorema ammoniacum</i>) in comparison with gum Arabic. <i>Food Science and Nutrition</i> , 2020, 8, 3716-3730.	1.5	12
132	Influence of three stage ultrasound intermittent microwave hot air drying of carrot on physical properties and energy consumption. <i>Heat and Mass Transfer</i> , 2021, 57, 1893-1907.	1.2	12
133	Photo-catalytic and biotic degradation of polystyrene packaging film: Effect of zinc oxide photocatalyst nanoparticles and nanoclay. <i>Chemosphere</i> , 2021, 283, 130972.	4.2	12
134	Determination of bulk density of Mirabelle plum during hot air drying as influenced by ultrasound-osmotic pretreatment. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 738-745.	1.6	11
135	Pectin-sodium caseinat hydrogel containing olive leaf extract-nano lipid carrier: Preparation, characterization and rheological properties. <i>LWT - Food Science and Technology</i> , 2021, 148, 111757.	2.5	11
136	Steady and dynamic shear rheological behavior of semi dilute <i>Alyssum homolocarpum</i> seed gum solutions: influence of concentration, temperature and heating cooling rate. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2713-2720.	1.7	10
137	Effect of hydrocolloid type on transfer phenomena during deep-fat frying of coated potato strips: Numerical modeling and experimental analysis. <i>Computers and Electronics in Agriculture</i> , 2018, 154, 382-399.	3.7	9
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